

Photo by Sharon Burr
MR. and MRS. FRANKLIN GARRIGUES

Wedding Vows Recited At Ceremony in Church

The Rev. Bernard Van Scooter officiated Saturday, Jan. 2, 1988, when Kimberly Anne Hayward and Franklin Joseph Garrigues were united in marriage.

The bride is the daughter of Mr. and Mrs. David Hayward of Strong Hill Road, Naples. The groom is the son of Mr. and Mrs. Edward Garrigues of Cohocton.

Naples Baptist Church was the scene of the double-ring ceremony.

Soloist was Kim Cook of Cohocton and Loraine Schumacher of Cohocton was organist.

Given in marriage by her father, the bride wore a white gown featuring a sweetheart neckline adorned with lace. The gown

featured puffed sleeves and a fitted bodice. She wore a halo of white flowers in her hair and carried a heart-shaped bouquet of silk daisies and blue mini-carnations.

Kelly Hayward of Naples, sister of the bride, was maid of honor. She wore a blue street-length gown with ruffles at the bottom and carried a small bouquet of silk daisies and mini-carnations.

Bridesmaids were Tami Preston, Chris Wheaton and Heidi Metcalf, all of Naples. They wore gowns identical to the honor attendant's and carried bouquets of silk daisies and blue mini-carnations.

Don Purdy of Speculator was best man. Ushering guests were Jay Briggs of Speculator, Dan Meads of Naples and Myron Glick of Dundee.

Following the ceremony, a dinner reception was held at the Redwood in Naples.

The bride is a 1986 graduate of Naples Central School and Wilma Boyd Schools. She is employed at Naples Country Kitchen.

Her fiance is a 1985 graduate of Cohocton Central School and is a junior at Houghton College.

Following a cruise to the Bahamas, the couple reside in North Cohocton.

Out-of-town guests attended from Ohio, Gorham, Avon and Rochester.

Senior Nutrition Menus Planned for the Week

Menus for the Senior Nutrition Program luncheons in the Dansville Masonic Temple next week include:

Monday - Site closed.

Tuesday - Knockwurst, home fries, spinach, juice, pumpernickel roll, pineapple upside-down cake, coffee, tea or milk.

Wednesday - Baked fish, mashed potatoes, California mixed vegetables, whole wheat bread, cup cakes, coffee, tea or milk.

Thursday - Baked chicken, scalloped potatoes, lima beans, juice, roll, fruitcake pudding with topping, coffee, tea or milk.

Friday - Tuna noodle casserole, peas and carrots, coleslaw, juice, muffin, jello cake, coffee, tea or milk.

Menus are subject to change. Reservations must be made two days in advance by phoning 335-8130.

There will be a card party Saturday at 1 p.m. in the Center.

SUZANNE VOGL
TODD KESSEL

Summer Wedding Planned by Couple

Mr. and Mrs. Vincent Vogt of Cohocton have announced the engagement of their daughter, Suzanne Renee, to Todd Alan Kessel, son of Mr. and Mrs. Bill Kessel, also of Cohocton.

The future bride is a 1985 graduate of Cohocton Central School and a 1987 graduate of Alfred State College with a degree in executive secretarial science. She is employed by Steuben Trust Co. in Hornell.

Her fiance is a 1982 graduate of Cohocton Central School and a 1985 and 1986 graduate of Alfred State College with degrees in animal husbandry and agricultural science. He is employed by Steuben Foods, Inc. in Prattsburgh.

A July 30 wedding is being planned in the St. Pius Church at Cohocton.

El Mirador, buried and forgotten for nearly 2,000 years in a tropical forest of northern Guatemala, may have been the first Maya city and was one of the first large cities on the North American continent, says National Geographic.

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5. Grandparents Trip to Canada's Wonderland—June 29-30 *TBA
6. Shrines of Quebec—July 11-15, 1988 *TBA
7. Quebec Extension Cruise—July 16-24, 1988 From \$995.00
8. Canadian Rockies Rail Cruise—August 7-20, 1988 \$2398.00
9. Carnival Cruise Weekend—Sept. 16-19, 1988 From \$527.00
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11. The Grand Canyon—October 6-12, 1988 \$799.00
12. You can—Two can—CANCUN, Mexico—November 10-17, 1988 \$699.00
13. Alaska Cultural Cruise—July 3-17, 1988 From \$1990.00

*PRICES SUBJECT TO CHANGE *


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Girl Talk

One of the most colorful and tasty fruits for brightening up your winter cooking is cherries. And February is National Cherry Month so celebrate Washington's birthday and Valentine's Day with a delicious cherry creation.

Cherries lend flavor, color, texture, and a gourmet touch to any menu. Their deep red color, tart taste, and historical significance make cherries a favorite ingredient for pies, tarts, and crepes, or as a topping for cheesecake, ice cream, or plain yogurt.

Whether you are preparing a simple dessert for the family or an elegant finish to a fancy dinner party, cherries will fit right in. You can be creative with cherries, and make your own combinations, or you can use recipes.

The black forest cake starts out with a simple chocolate cake mix, whipped cream, and cherry pie filling and makes into a fancy and delicious four-layer cake. The cherry sour cream tortes are quick and easy, but look and taste divine. And what could be more simple than a cheesecake topped with cherry pie filling, whether it's homemade or store bought.

Another recipe which is a crowd

pleaser for a sledding-skiing party or celebrating the basketball team's victory is the cherry delight. Made in a 9"x12" pan, it serves 15 to 20 people and is very easy to put together.

Red tart cherries are grown in New York, Michigan, Utah, Wisconsin, Oregon, and Pennsylvania. In New York, the primary growing areas are along the shores of Lake Ontario and in the lower Hudson Valley. There are 347 tart cherry growers in New York State, with over 668,000 trees. Tart cherries blossom in early May and are harvested in mid-July to mid-August.

The Montmorency red tart cherry is the major cherry variety grown in the United States. Known for its bright red color and snappy taste, this cherry is primarily used for freezing and canning into cherry pie filling. Frozen cherries in five-pound cans and 30-pound cans are available. Tart cherries are also sold in water pack cans or as regular or lite cherry pie filling. Bakeries and food service institutions use tart cherries for all their baking goods, including pies, tarts, danish, and coffee cake.

For more recipe ideas using red

tart cherries, write to the New York Cherry Growers Association, Dept. NCM, P.O. Box 350 Fishers, N.Y. 14453.

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